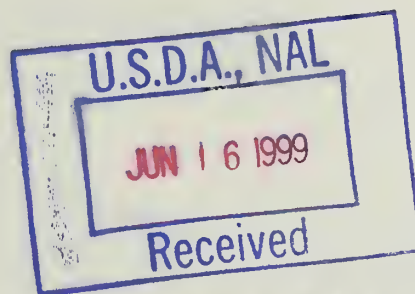


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UNITED STATES STANDARDS

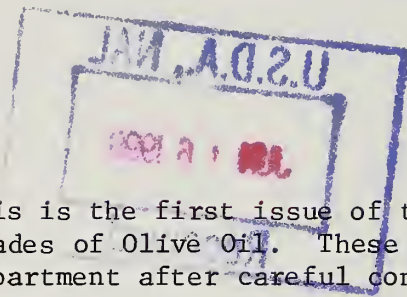
for grades of

OLIVE OIL

First Issue

EFFECTIVE MARCH 22, 1948

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FRUIT AND VEGETABLE DIVISION
PROCESSED PRODUCTS STANDARDIZATION AND INSPECTION BRANCH



This is the first issue of the United States Standards for Grades of Olive Oil. These standards are issued by the Department after careful consideration of all data and views submitted.

These standards were recodified in the Federal Register of December 9, 1953 (18 F.R. 8014) and no change was made except in the format. Section 52.1540 was amended (22 F.R. 3535) to become effective July 1, 1957.

These standards are included in the Code of Federal Regulations, Title 7 -- Agriculture, Part 52.

Issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality, the grade standards are for the voluntary use of producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

These standards will also serve as a basis for the inspection and grading of this commodity by the Federal inspection service, which is also provided under the Agricultural Marketing Act of 1946. This service, available for inspection and grading of other processed products as well, is offered to interested parties, upon application, on a fee-for-service basis.

These standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division, AMS
U.S. Department of Agriculture
Washington, D.C. 20250

UNITED STATES STANDARDS FOR GRADES OF OLIVE OIL ¹

Effective March 22, 1948

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PRODUCT DESCRIPTION AND GRADES

§ 52.1531 *Product description.* Olive oil is the edible oil obtained from the fruit of the olive tree (*Olea europaea* L.); is clarified, has a specific gravity of 0.910 to 0.915 at 25° C./25° C.; has an iodine number (Hanus) of 79 to 90; has a refractive index of 1.4668 to 1.4683 at 25° C.; and is packed in containers suitable for preservation of the product.

§ 52.1532 *Grades of olive oil.* (a) "U. S. Grade A" or "U. S. Fancy" is the quality of olive oil that possesses the typical greenish to light yellow color of olive oil; possesses a free fatty acid content, calculated as oleic, of not more than 1.4 percent; is free from defects; and is of

such quality with respect to odor and flavor as to score not less than 90 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U. S. Grade B" or "U. S. Choice" is the quality of olive oil that possesses the typical greenish to light yellow color of olive oil; possesses a free fatty acid content, calculated as oleic, of not more than 2.5 percent; is reasonably free from defects; possesses a reasonably good typical odor; possesses a reasonably good typical flavor; and scores not less than 80 points when scored in accordance with the scoring system outlined in this subpart.

(c) "U. S. Grade C" or "U. S. Standard" is the quality of olive oil that possesses the typical greenish to light yellow color of olive oil; possesses a free fatty acid content, calculated as oleic, of not more than 3.0 percent; is fairly free from defects; possesses a fairly good typical odor; possesses a fairly good typical flavor; and scores not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(d) "U. S. Grade D" or "Substandard" is the quality of olive oil that fails to meet the requirements of U. S. Grade C or U. S. Standard.

FILL OF CONTAINER

§ 52.1533 *Recommended fill of container.* The recommended fill of container is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purpose of these grades. It is

¹ The requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

recommended that each container of olive oil be filled with olive oil as full as practicable without impairment of quality.

FACTORS OF QUALITY

§ 52.1534 *Ascertaining the grade.* (a) The grade of olive oil may be ascertained by considering, in addition to the requirements of the respective grade, the following factors: Free fatty acid content, absence of defects, odor, and flavor.

(b) The relative importance of each factor is expressed numerically on a scale of 100. The maximum number of points that may be given for each factor is:

Factors:	Points
Free fatty acid content-----	30
Absence of defects-----	30
Odor-----	20
Flavor-----	20
Total score-----	100

§ 52.1535 *Ascertaining the rating for each factor.* The essential variations within each factor are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor is inclusive (for example, "27 to 30 points" means 27, 28, 29, and 30 points).

§ 52.1536 *Free fatty acid content—*
(a) *General.* The free fatty acid content shall be determined in accordance with the method described in the current "Official and Tentative Methods of Analysis of the Association of Official Agricultural Chemists."

(b) (A) *classification.* Olive oil that possesses a free fatty acid content of not more than 1.4 percent, calculated as oleic acid, may be given a score of 27 to 30 points.

(c) (B) *classification.* If the olive oil possesses a free fatty acid content of more than 1.4 percent but not more than 2.5 percent, calculated as oleic acid, a score of 24 to 26 points may be given. Olive oil that falls into this classifica-

tion shall not be graded above U. S. Grade B or U. S. Choice, regardless of the total score for the product (this is a limiting rule).

(d) (C) *classification.* If the olive oil possesses a free fatty acid content of more than 2.5 percent but not more than 3 percent, calculated as oleic acid, a score of 21 to 23 points may be given. Olive oil that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule).

(e) (SStd) *classification.* Olive oil that contains more than 3 percent free fatty acid, calculated as oleic, may be given a score of 0 to 20 points, and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.1537 *Absence of defects—*(a) *General.* The factor of absence of defects refers to the degree of freedom from cloudiness at 60° F. due to stearin, and from sediment.

(b) (A) *classification.* Olive oil that is free from defects may be given a score of 27 to 30 points. "Free from defects" means that the olive oil is entirely free from the defects mentioned and that no water or other liquid immiscible with the olive oil is present.

(c) (B) *classification.* If the olive oil is reasonably free from defects, a score of 24 to 26 points may be given. Olive oil that falls into this classification shall not be graded above U. S. Grade B or U. S. Choice, regardless of the total score for the product (this is a limiting rule). "Reasonably free from defects" means that the olive oil is reasonably free from the defects mentioned and that no water or other liquid immiscible with the olive oil is present.

(d) (C) *classification.* If the olive oil is fairly free from defects, a score of 21 to 23 points may be given. Olive oil that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for

the product (this is a limiting rule). "Fairly free from defects" means that the defects mentioned may be present but may not impair the quality of the olive oil and that no water or other liquid immiscible with the olive oil is present.

(e) (*SStd*) classification. Olive oil that fails to meet the requirements of paragraph (d) of this section may be given a score of 0 to 20 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.1538 *Odor*—(a) *General*. The factor of odor refers to a typical olive oil odor and the degree of freedom from strong green olive odors, from musty, moldy, butyric, zapatera odors, or any other off-odors.

(b) (*A*) classification. Olive oil that possesses a good typical odor may be given a score of 18 to 20 points. "Good typical odor" means that the olive oil has a typical olive oil odor and is practically free from off-odors of any kind.

(c) (*B*) classification. If the olive oil possesses a reasonably good typical odor, a score of 16 or 17 points may be given. "Reasonably good typical odor" means that the olive oil has a typical olive oil odor and is reasonably free from off-odors of any kind.

(d) (*C*) classification. If the olive oil possesses a fairly good typical odor, a score of 14 or 15 points may be given. "Fairly good typical odor" means that the olive oil has a typical olive oil odor and is fairly free from off-odors of any kind. Olive oil that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule).

(e) (*SStd*) classification. Olive oil that fails to meet the requirements of paragraph (d) of this section and that possesses a definite musty moldy, butyric, or zapatera odor or any other definitely objectionable odor may be given a score of 0 to 13 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for

the product (this is a limiting rule).

§ 52.1539 *Flavor*—(a) *General*. The factor of flavor refers to the typical olive oil flavor and the degree of freedom from strong green olive flavors, from musty, moldy, butyric, zapatera, rancid, or any other off-flavors.

(b) (*A*) classification. Olive oil that possesses a good typical flavor may be given a score of 18 to 20 points. "Good typical flavor" means that the olive oil has a typical olive oil flavor and is practically free from off-flavors of any kind.

(c) (*B*) classification. If the olive oil possesses a reasonably good typical flavor, a score of 16 or 17 points may be given. "Reasonably good typical flavor" means that the olive oil has a typical olive oil flavor and is reasonably free from off-flavors of any kind.

(d) (*C*) classification. If the olive oil possesses a fairly good typical flavor, a score of 14 or 15 points may be given. "Fairly good flavor" means that the olive oil has a typical olive oil flavor and is fairly free from off-flavors of any kind. Olive oil that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule).

(e) (*SStd*) classification. Olive oil that fails to meet the requirements of paragraph (d) of this section and that possesses a definite musty, moldy, butyric, zapatera, or rancid flavor or any other definitely objectionable flavor may be given a score of 0 to 13 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.1540 *Ascertaining the grade of a lot*. The grade of a lot of olive oil covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 to 52.87; 22 F. R. 3535).

SCORE SHEET

§ 52.1541 *Score sheet for olive oil.*
 The following score sheet may be used
 to summarize the factors determining
 the various grades:

Size and kind of container.....		-----
Container code or marking.....		-----
Label.....		-----
Contents (liquid measure).....		-----
Factors	Score points	
Free fatty acid content.....	30	{ (A) 27-30 { (B) ¹ 24-26 { (C) ¹ 21-23 { (D) ¹ 0-20
Absence of defects.....	30	{ (A) 27-30 { (B) ¹ 24-26 { (C) ¹ 21-23 { (D) ¹ 0-20
Odor.....	20	{ (A) 18-20 { (B) 16-17 { (C) ¹ 14-15 { (D) ¹ 0-13
Flavor.....	20	{ (A) 18-20 { (B) 16-17 { (C) ¹ 14-15 { (D) ¹ 0-13
Total score.....	100	-----
Grade.....		-----

¹ Indicates limiting rule.

Recodified in the Federal Register of December 9, 1953 (18 F.R. 8014)
Section 52.1540 amended May 22, 1957 (22 F.R. 3535)

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